

Hot Drinks

CAPPUCCINO 8 OZ.
LATTE 12 OZ.
CORTADITO 4 OZ.
MACCHIATO 4 OZ.
MOCACCINO 8 / 12 OZ.
WHITE MOCACCINO 8 / 12 OZ.
ESPRESSO 4 OZ.
DOUBLE ESPRESSO 4 OZ.
CAFFÈ AMERICANO 8 / 12 OZ.
COLADA 4 OZ.
MATCHA LATTE
CHAI LATTE
NUTELLA COFFEE
HOT CHOCOLATE

MEDIUM 5.25

LARGE 5.75

Cold Drinks

GREEN JUICE 12 OZ.
LEMONADE 12 OZ.
MINT-LEMONADE 12 OZ.
STRAWBERRY MINT-LEMONADE 12 OZ.
FRESH ORANGE JUICE 12 OZ.
ICE MATCHA
BONJOUR ICE COFFEE
ICE LATTE
COLD BREW
FRENCH COLD BREW
ICE CHAI LATTE
ACAI PROTEIN SHAKE

Sparkling Water 3.75 • Ice Tea 3.99 • Bonjour Water 2.50 • Cane Soda 2.99

Beer

3.99 SIERRA ANDINA SHAMAN 8%
4.25 SIERRA ANDINA CHAKANA 5%
3.50 SIERRA ANDINA 6.5%

Red Wine By Glass

5.99 CABALLERO - CABERNET SAUVIGNON
2.99 VALLE HERMOSO - MERLOT

White Wine By Glass

5.99 VALLE HERMOSO - SAUVIGNON BLANC
5.99 VALLE HERMOSO - CHARDONEY

Red Wine By Bottle

JEAN BOUCHARD - PINOT NOIR
JEAN BOUCHARD - COTES DU RHONE
8.99 CHATEAU - CAMARSAC BORDEAUX

White Wine By Bottle

6.00
6.00
6.50 THE ATOM - CHARDONEY

Champagne By Bottle

5.99
9.99
4.25 MARIE STUART - CHAMPAGNE

Other Drinks

4.25
4.99
5.99 DACASTELLO PROSECCO BY GLASS
8.00 MIMOSA
APEROL SPRIZ

Savory Crepes

6.50 COMPLETE FLORENTINE
6.50 Spinach, smoked ham, mushroom, egg and Melted cheese on top.
6.50

8.00 CAESAR SALAD Romaine lettuce, croutons, bacon, Parmesan cheese and Caesar dressing made with anchovy.
8.00

8.00 HAM AND CHEESE Spoked Ham and Swiss cheese, Parmesan cheese and creme.
8.00

15.50

13.99

10.99

Italian Gelato

27.00

27.00

36.00

ONE SCOOP CUP
TWO SCOOP CUP

40.00

90.00

Sprinkles 1.50
Chocolate Syrups 1.50
Caramel syrup 1.50
Single Waffle Cone 1.50
Nutella syrup 1.50

Real Artisan Croissants

12.00

8.50

10.45

PLAIN
HAM AND CHEESE
CHOCOLATE (PAIN AU CHOCOLAT)
NUTELLA
ALMOND
ALMOND AND CHOCOLATE

Sweet Crepes

14.99 NUTELLA Nutella with vanilla ice cream.
N

13.99 DULCE DE LECHE Dulce de leche with vanilla ice cream.
N

Strawberry 0.99 • Peach 0.99
Banana 0.99 • Whip Cream 0.99
Nutella 1.99 • Dulce de Leche 1.99

4.50

7.49

3.95

7.49

4.95

5.99

5.49

5.49



Le Parc
BONJOUR

CAFÉ BISTRO

• 1922 •



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. OUR FOOD MAY CONTAIN OR COME INTO CONTACT WITH COMMON ALLERGENS, SUCH AS DAIRY, EGGS, WHEAT, SOYBEANS, TREE NUTS, PEANUTS, ALMOND OR HAZELNUTS.

Located at the Coral Gables Golf & Country Club
997 N. Greenway Drive, Coral Gables, FL 33134

(305) 722-8785

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BONJOURBAKERYUSA.COM

Entrees		
TEQUEÑOS	5 unit	9.00
SALMON CROQUETA		9.00
FRENCH FRIES		5.00

Breakfast & Brunch

TARTINE D'AVOCAT AU SAUMON	18.75	AMERICAN EGGS	15.00
2 rye bread slices, 2 poached eggs, avocado spread, smoked salmon, Goat cheese, cherry tomatoes, balsamic vinegar reduction and greens.		Toasted Bread, 2 fried or scrambled eggs, bacon, 2 sausages and sauteed potatoes or 2 Hash browns pieces.	
BURRATA TARTINE	18.75	EGGS BENEDICT	15.75
2 rye bread slices with creamy burrata cheese, Serrano ham, fresh arugula, pesto and roasted cherry tomatoes.		Brioche bread, smoked ham, 2 poached eggs with Hollandaise sauce and asparagus.	
FRENCH TOAST	13.99	EGGS COCOTTE	13.99
Original homemade French toast served with fresh mixed berries.		Poached eggs in a rich tomato sauce with chorizo, sautéed onions, green and red bell peppers. Finished with melted cheese and served with crispy baguette strips.	
CROQUE MONSIEUR	15.00	FRESH FRUITS WITH AÇAÍ	13.49
White bread with smoked ham, cheese, bechamel cream and melted cheese on top. Served with salad.		Açaí sorbet with strawberry, blueberry, blackberry, banana, kiwi, coconut, and granola	
CROQUE MADAME	16.50		
White bread with smoked ham, cheese, bechamel cream, melted cheese on top and a fried egg. Served with salad.			

LE PARC BREAKFAST
One croissant (or 2 toast with butter) with fried eggs (2 eggs) or omelette or scrambled (3 eggs) and 2 toppings: ham, cheese, tomato, spinach, onion, peppers, bacon or mushrooms.



LE PARC BREAKFAST

Lunch & Dinner

GRILLED SALMON

Fresh Salmon served with 2 sides: French fries, House Salad, White Rice, Sautéed Potatoes, Vegetables, Four cheese spaghetti (+2.50)

23.00

GRILLED MEAT (PICANHA)

Fresh Picanha served with 2 sides: French fries, House Salad, White Rice, Sautéed Potatoes, Vegetables, Four cheese spaghetti (+2.50)

19.00

GRILLED CHICKEN BREAST

Fresh chicken served with 2 sides: French fries, House Salad, White Rice, Sautéed Potatoes, Vegetables, Four cheese spaghetti (+2.50)

17.00

MEAT LASAGNA BONJOUR STYLE

Layered with meat sauce, smoked ham, creamy bechamel and melted cheese on top. Bread as a side.

17.00



TARTINE D'AVOCAT AU SAUMON

Salads

FRESH GREEN SALAD Greens with oranges supremes, brie cheese, croutons, and toasted almonds, citrus vinaigrette with honey and mustard. 🍷🍷🍷	16.00	CHICKEN CAESAR Romaine lettuce, chicken, croutons, bacon, Parmesan cheese and Caesar dressing made with anchovy. 🍷🍷🍷🍷🍷	16.00
GREEK Fresh tomatoes, mixed lettuce, Feta cheese, Kalamata olives, cucumber, mixed sweet peppers and house dressing. 🍷🍷	16.00	COBB Lettuce, Blue cheese, bacon, grilled chicken, tomatoes, boiled egg and avocado with house dressing. 🍷🍷🍷🍷	16.00

Add Chicken 4.00 • Add Bacon 3.00

French Specialities		
LAMB SHANK AU ROMARIN ET MIEL	23.00	
Exquisite slow-cooked lamb shank, braised for four hours in a fragrant rosemary and honey sauce, infused with white wine. Served with gratin potatoes.  		
BEEF BOURGUIGNON	23.00	
Traditional beef stew, marinated for 24 hours in red wine and slowly cooked for four hours in its own essence with carrots, onions, mushrooms, bacon and dark chocolate. Served with fresh pasta.    		
MÉDAILLON DE SAUMON	18.75	
A juicy salmon medallion grilled to perfection, served with sautéed potatoes, asparagus, and a vibrant lemon-caper sauce. 		
CORDON BLEU	18.75	
Crispy breaded chicken stuffed with ham and cheese, topped with a four-cheese sauce. Served with creamy mashed potatoes with crispy bacon.   		

Croissant Roll Burger

BEEF (PICANHA)	21.99	CHICKEN	21.99
Grilled ground Picanha seasoned with garlic and onion powder. Topped with melted Provolone cheese, tomato, red onion, bacon and arugula. Dressing: Barbecue mayonnaise. Side: French fries.		Breaded fried ground chicken breast seasoned with garlic and onion powder. Topped with mixed greens. Dressing: Sweet dill and basil mayonnaise. Side: French fries.	

Combo Sandwich & Soup

Half Sandwich (Chicken, Prosciutto, Provence, Healthy or Ham and Cheese) and Small Soup (Onion, Tomatoe or Pumpkin)

Sandwiches			Quiche		
MEDITERRANEO	16.50	LORRAINE	12.99		
Serrano ham, Manchego cheese, arugula and special dressing made with mayo, shallots, mustard and apple.		French savory tart filled with egg custard, bacon and smoked ham, baked in a pie crust shell. Melted cheese on top. Served with salad.			
BEEF DIJON	16.50	SPINACH	12.99		
Marinated meat in red wine with spices, juicy and delicious. Cheddar cheese, pickles, Dijon mustard, and tangy pickled red onions.		French savory tart filled with egg custard and spinach, baked in a pie crust shell. Melted cheese on top. Served with salad.			
CHICKEN	16.00	VEGETABLE	12.99		
Grilled chicken breast, tomatoes, red onion, arugula, and special sauce made with mayo, pesto, Dijon mustard and garlic.		French savory tart filled with egg custard, mushroom, tomato, pepper and onion, baked in a pie crust shell. Melted cheese on top. Served with salad.			
PROVENCE	16.00				
Prosciutto ham, salami, smoked ham, Swiss cheese, pesto, sun-dried tomatoes and arugula.					
PROSCIUTTO	16.00	ONION	12.00		
Prosciutto ham, sun-dried tomatoes, arugula, pesto, Provolone Cheese, olive oil and balsamic vinegar.		Onion soup (French style) with bread and gratin cheese.			
HEALTHY	16.00	TOMATO OR PUMPKIN	8.00		
Deli-style turkey breast, cheddar cheese, cranberry marmalade, Old Style Mustard and arugula.		(upon availability)			
HAM AND CHEESE	12.00	LOBSTER BISQUE	10.00		
Smoked ham and cheese slices.		Creamy French soup made with fresh lobster.			
		VEGETABLE	8.00		
		A velvety soup of zucchini and fresh spinach, enriched with leeks, onion, and a whisper of garlic.			

Kids Menu

KIDS BREAKFAST	10.00
2 scrambled eggs, berries and 1 French toast.	
KIDS SPAGUETTI	6.99
Spaghetti with butter and Parmesan cheese	
CHICKEN FINGER	10.00
3 chicken finger. Side: French fries.	